

TASTING MENU

We adapt the menu according to allergies and restrictions.

The whole party must get the same menu.

The tasting menu is served per person and can't be divided.

Monday - Saturday from 1:30 to 9:30 pm and Sundays from 1:00 - 4:30 pm

For the last 12 years, the chefs at **Limosneros we have collected recipes and memories, we have learned techniques, teetering on the stilts of creativity and tradition.**

We took on the task of rescuing and planting endemic and dusty seeds in our **Ome garden; in a tireless search for ingredients and possibilities.**

Today, our experiences and discoveries converge with the passion we feel for our culture, to capture a small part of the wealth of our country on your tables.



Limosneros it is for us, a tribute to Mexican gastronomy and the most noble way to express our identity.

JP & AS





CHEF'S TASTING MENU



Chef's Tasting Menu \$1950
Pairing with Wines and Artisanal Agave Distillate \$1550

APPETIZERS

Tepachulo | Homemade Tepache | Fermented Pineapple & Piloncillo

Town Fair Crest | Avocado Purée | Ikura | "Cilantro" Flower

Oaxaca Croquette | Beef & Chorizo | Coriander Alioli | "Arbol Chilli" Sauce

HAMACHI CRUDO

Red Bean Miso | Chiltepin Chili | Hazelnut Butter · 140 gr

"CHILPACHOLE" SEAFOOD BROTH

Native Corn Kernels | "Chiltepin" Chili Mayo | Fresh Ranch Cheese

MEXICAN DUCK FOIE GRAS

Free Range Duck | Camagua Corn | Basil & Elderflower | Prickly Pear

ESCAMOL

Ayocote Bean Purée | Homemade corn tortilla | Smoke | Salsa Verde

"LA PESCA" CATCH OF THE DAY

Sustainable Fishing | Eel & "Morita" Chili Glaze | Celeriac and White Carrot | Ruby Mustard

QUITLACOCHÉ CORNCOB

Roasted "Mushroom" Maize | "Cotija" Aged Cheese

BRAISED CHEEK DONUTS

Beef Cheek Stew | Drunken Red Sauce

21 DAY DUCK

Burnt Onion Purée | Cauliflower and White Chocolate | Pickled "Jalapeño"

BUÑUELO

Crispy "Buñuelo" | Guava and Molasses | Honey Rosemary and Basil | Milk Ice Cream





SEASONAL MENU

7 Courses \$1620 | Wine & Mexican Spirit Pairings \$1300

APPETIZERS

Tepachulo | Homemade Tepache | Fermented Pineapple & Piloncillo

Town Fair Crest | Avocado Purée | Ikura | "Cilantro" Flower

Oaxaca Croquette | Beef & Chorizo | Coriander Alioli | "Arbol Chilli" Sauce

KAMPACHI

Homemade Orange Kombucha | Chile Manzano Mignonette |
Pappantla Vanilla Oil · 140 gr

TETELA

Alberjon Purée | "Salsa Verde" | Watercress | Salsa Macha

AMBER JACK COLLAR BONE

Mexican Tonkatsu Sauce | Fresh Coriander | Grief Meyer Lemon

SALBUTE

Beef Tongue | "Chicatana" Flying Ant Mole

LECHÓN

Yucatán Pork "Carnitas" | "Valladolid Longaniza" Sausage | Mashed Potatoes & Cotija

🍷 🍷 **ARROZ CON LECHE BRÛLÉE** 🍷 🍷

Yogurt Foam | Lemon Courd | Meringue



TACO TASTING

5 Tacos + 1 Sweet Taco (6 Tacos) \$885
Beer Pairing \$610

ABREBOCAS

Tepachulo | Homemade Tepache | Fermented Pineapple & Piloncillo

Mahi Mahi Croquettes | Puffed Rice | Milpa Sauce · 5 pzas

Oaxaca Croquette | Beef & Chorizo | Coriander Alioli | "Arbol Chilli" Sauce

"CUITLACOCHÉ" TACO

Crispy Squash Blossom | Peanut Mole | Epazote Tortilla

ESCAMOL

Ayocote Bean Purée | Homemade corn tortilla | Smoke | Salsa Verde

STUFFED CHILI

Pasilla Mixe | Pork Rilette | Pickled Vegetables | "Maztuerzo" Leaves

"AL PASTOR" TACO

Pork Belly al Pastor | Fermented Pineapple | Avocado | "Arbol Chilli" Sauce | Mezquite Smoke

WAGYU SQUIRT TACO

Prickly Pear "Pico de Gallo" | Sweet Morita Sauce | Torchon Fig

🍷 🍷 SUGAR COTTON CANDY TACO 🍷 🍷

Vainilla Biscuit | Wild Mint | Tomato & Fermented raspberry Sorbet



VEGETARIAN TASTING MENU

7 Courses \$1620 | Wine & Mexican Spirit Pairings \$1300

ABREBOCAS · 2 pzas

Tepachulo | Homemade Tepache | Fermented Pineapple & Piloncillo

HEIRLOOM TOMATOES

Veracruz Gazpacho | Fried Panko | Goat's Cheese

"CUITLACOCHÉ" TACO

Crispy Squash Blossom | Peanut Mole | Epazote Tortilla

VEGETABLE "MOLE DE OLLA"

(Harvested at our OME garden)

Vegan Red Broth | White Squash | Creole Zucchini | Baby Carrots & Corncobs |

TETELA

Alberjon Purée | "Salsa Verde" | Watercress | Salsa Macha

MAITAKE

"Dancing Mushroom" | Pipián Mole | Flowers Mix

CUITLACOCHÉ CORNCOB

Roasted "Mushroom" Maize | "Cotija" Aged Cheese

🌸 🌸 CHURRO DE FERIA 🌸 🌸

Orange Blossom | Grilled Banana Mousseline | Sesame Cracker

